

# DINNER MENU

Thursday to Saturday from 6.00pm

## SHARING PLATES

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*All our Sharing Plates are served with a warm French Baguette*

<b>French Cheese Plate</b> GFO / V	<b>\$32</b>
<i>Various tasty French Cheeses, served with marinated Olives, homemade Jam &amp; Butter</i>	
<b>Charcuterie Plate</b>	<b>\$26</b>
<i>Selection of traditional Charcuterie, served with marinated Olives &amp; homemade Butter</i>	
<b>Traditional Duck Rillettes</b> GFO	<b>\$20</b>
<b>Fish Rillettes</b> GFO	<b>\$18</b>
<b>Terrine de Campagne</b> GFO	<b>\$18</b>

## MAINS

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<b>"Steak-Frites"</b> GF	<b>\$36</b>
<i>Wagyu Beef, shallot Sauce on the side</i>	
<b>Chicken Suprême</b> GF	<b>\$32</b>
<i>Served with mushroom sauce &amp; baby roasted potatoes</i>	
<b>Grilled Tuna Steak</b> GF	<b>\$30</b>
<i>Served with a Vegetables Millefeuilles &amp; sauce vierge</i>	
<b>Classic French Beef "Steak Tartare"</b> GF	<b>\$29</b>
<i>Raw Beef, capers, onion, gherkins, served with French fries &amp; salad</i>	
<b>Chicken &amp; Bacon Caesar Salad</b> GFO	<b>\$23</b>
<i>With anchovies, sundried tomatoes, parmesan, poached egg &amp; French Baguette</i>	
<b>Traditional French Ratatouille</b> GFO / V	<b>\$22</b>
<i>Served with French fries, salad &amp; French Baguette</i>	

## DESSERTS

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<b>Fondant au Chocolat</b>	<b>\$13</b>
<i>Served with vanilla ice-cream</i>	
<b>Dame Blanche</b> GF	<b>\$13</b>
<i>Vanilla ice-cream, hot chocolate sauce, whipped cream &amp; grilled almond</i>	
<b>Crème Brûlée</b> GF	<b>\$13</b>
<b>Affogato</b> GF	<b>\$17</b>
<i>Double shot coffee, Vanilla ice-cream &amp; Frangelico liqueur</i>	

*\*Allergy Notes: All our bread may contain traces of the following items: peanut, tree nut, egg, milk, soy, sesame.*

No split bills on Weekend.  
Please note there will be a charge of \$3 for any change on the original dish.  
Sundays surcharge applied: 10%.

Thank you.